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| **Pumpkin scones**  Serves 24 tastes  Source: Women’s Weekly ‘Muffins & Breads’ | |
| **Ingredients**  400g SR Flour  100g wholemeal flour  ¼ teaspoon salt  350g cooked mashed pumpkin  100ml – (you may need a little more or a little less it depends on how wet the pumpkin is)  50g soft butter  Extra plain flour for rolling and shaping  A little extra milk for brushing | **Equipment**  Large mixing bowl  Measuring spoons and cups  Measuring scales  Dinner knife to mix  Chopping board for rolling and shaping  Baking tray covered with baking paper  Pastry brush |
| **What to do:**   * Pre heat oven to 200 degrees * Combine flours and salt in a bowl * Rub in butter, using fingertips * Add the pumpkin and enough milk to make a soft dough (Add milk ¼ at a time – you may need a little less or a little more) * Mix the dough together with a dinner knife – not a wooden spoon – do not overmix or you will have tough scones * Tip the dough onto a floured surface, sprinkle with flour and bring into a ball * Knead very gently – and then press out to about 2cm thickness * Using a scone cutter, cut rounds from the dough * Place the scones close together on a baking tray, brush the tops with milk * Bake for 15 minutes or until they are browned on the bottom * Serve with butter while they are still warm | |